



RIONE 13  
CUCINA PIZZA E VINO

# CAPODANNO 2025

## Starters

- “Maritozzo bread” with sea bass tartare marinated in orange and pistachio crumble €14
- Homemade bao bun with octopus, potatoes, and stracciatella cheese €14
- Beef tataki with teriyaki sauce and almond crumble €14
- Fried artichoke “alla giudia” with Grana Padano cream €12

## First Courses

- Rigatoni carbonara with fine black truffle €22
- Tonnarelli cacio e pepe with red prawns and pistachios €22
- Tagliatelle with venison ragout, blueberries, juniper, and rosemary €22
- Gnocchetti with scampi cream, toasted almonds, and stracciatella cheese €22

## Main Courses

- Braised beef cheek in Chianti wine with Sichuan pepper and baby potatoes €27
- Beef Wellington with Grana Padano cream and potato purée €27
- Pistachio and orange-crusted salmon with marinated radicchio tardivo €27
- Sea bass roll with potato cream and Roman-style puntarelle (chicory sprouts) €27

## Homemade Desserts

- Pastry chef's delicacies €9.50